

## SOUPS & SALADS

### Soup Au Pistou

Classic French Vegetable & White Bean Soup  
Garnished with Asiago & Pesto 7/8

### Onion Soup Gratinée

A Bistro Classic, with Beef Broth & Blend of Cheeses...9

### Chilled Green Tomato & Avocado Gazpacho

Tomatillos, Onions, Cucumber, Carrots Puréed with Green  
Tomato & Avocado topped with Dried Sweet Corn...8/9

### House Salad

Baby Greens, Carrots, English Cucumbers, Grape  
Tomatoes, Parsnip Frites & Maple Balsamic Vinaigrette...11

### Caesar Salad

Shaved Parmesan & Garlic Croutons...15  
\*\*add White anchovies...1.50

### Heirloom Tomato Maplebrook Burrata Salad

Pitchfork Farms Mixed Greens, Peaches, Strawberries,  
tossed with Citrus Basil Vinaigrette on a bed of Basil & Mint  
Quinoa Pilaf with Toasted Sunflower Seeds ...19

### Fresh Herbed Buttermilk Ranch Wedge

Iceberg Wedge with North Country Bacon, Watermelon  
Radish, Crumbled Blue Cheese...16

#### Add to any Salad

**Portobello Mushroom or Beyond Burger Patty...7**

**Chicken Breast, Two Shrimp Skewers, Two Beef Skewers  
or 4oz. Seared Ahi...10**

**Petit Salmon or Petit Steak...11**

**Grilled Beef Tenderloin...20**

## Cheeses of Vermont

All Cheese Plates come with Flatbread & Assorted Crackers,  
Bing Cherry Compote & Fresh Fruit  
\* Extra Crackers (8)...2

### Blue Ledge Farm Lake's Edge...9

The dramatic strong & earthy flavored local goat's  
milk cheese is enhanced by a streak of ash  
through the center.

### Grafton Village Zyr Cheddar...9

Grafton's flagship cheddar made with raw cow's milk and  
aged for two full years to achieve a mature flavor and  
dense, firm-yet-creamy texture

### Blue Ledge Farm Middlebury Blue...9

A raw cow's milk blue, made with Ayrshire milk  
from the cows next door. Aged sixty days, it  
is both creamy and crumbly  
between Camembert & Brie.

**Donnell Collins~ Executive Chef & Owner**  
Kitchen Managers- Amy Langford & Jason Gerred

#### **Split Entrée Charge...3**

Only Food & Drinks prepared here may be consumed here.  
Separate Checks, please inform your server before ordering.

Please inform your server of any food allergies.

Consuming Raw or Undercooked Meats, Seafood or Eggs May Increase Your  
Risk of Food - Borne Illness

## APPETIZERS

French Fries

7

White Truffle Fries

11

Sweet Potato Fries

9

### Duck Mousse Pâté

House Made-Duck Livers Sautéed in Port Wine, Herbs &  
Spices, Puréed with Butter served with Mixed  
Greens, Crostini & Accompaniments...16

### Duck Confit Poutine

Classic Slow Roasted Duck Confit Picked & Pan Seared with  
French Fries, Maplebrook Cheese Curds & Duck Gravy...16

### Escargot Maison

Garlic-Walnut Herb Butter & Parmesan Cheese...13

### Calamari Fritti

Served with Red Chili Sauce...13

### Curried Coconut Mussels

Steamed in a Green Curry Coconut Sauce, White Wine,  
Shoestring Leeks & Carrots...16

### Graham Cracker Crusted Duck Frites

Served with a Chili Maple Dipping Sauce...14

### Citrus Garlic & Herb Infused Shrimp & Beef Skewers

With Peppadew Compote ...16

### Vermont Sliders Trio

**Lamb-** Peppadew Compote, **Venison-** Cinnamon Aioli,  
Caramelized Shallots, Apples & VT Cheddar, **Duck-** Cherry  
Compote & Seared Foie Gras Served on Brioche Buns...21

### Oyster Trio

**6 Cornmeal Dredged & Fried** with Sweet Chili Aioli

**4 Rockefeller** with Fennel, Shallots, Tomatoes, Baby Spinach  
& Pernod Cream Sauce

**4 Raw Oysters** with Champagne Mignonette...28

### LaBelle Farm Seared Foie Gras

Served on Grilled Brioche with Warm White Truffle Potato  
Salad, Sautéed Baby Spinach, Port Demi with Peach &  
Strawberry Salad ...27

### White Truffle Beef Tartare

Diced Beef Tenderloin with Capers, Cornichons & White  
Truffle Aioli with Mixed Greens & Kettle Chips...18

### Kettle Chips with Truffle Dip

House-Made Kettle Chips...8

### Mixed Marinated Olives

Italian Black & Green Olives marinated in Sunflower & EVOO,  
Fresh Herbs, Orange Peel & Chili Flakes...5

### Mixed Nuts

Roasted & Salted Almonds, Peanuts, Brazil nuts, Cashews,  
Filberts, Pistachios & Coconut Cashews...5

### Fresh Daily Baked Red Hen Bread served with Butter

Complementary, ask your server  
Add Fresh Basil Pesto...5

# Le Déjeuner

## Mojito Canadian Duck Tacos

Braised with Fresh Mint, Lime Juice & Jalapeños, Black Beans, Tomatoes, Corn, Peppers with Baby Arugula, Avocado Hummus Purée & Cabot Cheddar in Vermont Tortilla Crispy Corn Shells, Served with Mixed Greens...17

## Caprese

Roasted Portobella Mushrooms, Fresh Mozzarella Cheese, Wilted Baby Spinach, Garlic Pesto Aioli on Toasted Ciabatta Served with Mixed Greens...17

## Black River Angus Burger

Served on a Brioche Roll with French Fries...16  
\* Available as Grilled Chicken or Portobello Burger  
\* Add Vt. Cheddar, Gorgonzola, Grilled Onions, Bacon or Swiss...1.50 each Fried Egg...2

## Beyond Burger

Baby Arugula, Peppadew Compote, on a Brioche Roll Served with French Fries...16  
\* Add VT Cheddar, Gorgonzola, Grilled Onions, Bacon or Swiss...1.50 each Fried Egg...2

## Turkey & Peach Panini

Natural Roasted Turkey, Sweet Peaches, Whipped Thyme Honey Chèvre, Baby Arugula on Country White Bread Served with Mixed Greens...17

## Roast Beef Sandwich

Roast Beef, Tomato & Golden Raisin Jam, Horseradish Cheddar Spread, Bacon, Pickled Red Onions, Baby Arugula on Toasted Ciabatta Served with Mixed Greens...18

## Fried Green Tomato & Palmetto Cheese BLT

North Country Smokehouse Bacon, Fried Green Tomatoes, Iceberg Lettuce & Palmetto Cheese on Toasted White Bread Served with Mixed Greens...18

## Soft-Shell Crab Po'boy

Battered & Fried Maryland Soft-Shell Crab, Bread & Butter Pickles & Pickled Jalapeno Remoulade on Toasted Brioche Bun Served with Mixed Greens...21

## Roasted All-Natural Curried Chicken Salad

Yellow Curry, Coconut Aioli, Red Grapes, Toasted Cashews on Grilled Naan with Baby Arugula Served with Mixed Greens...18

## Madrange Jambon Croque Monsieur

Natural French Ham stacked with Sliced Gruyère on Buttered Brioche Bread Griddled & topped with Béchamel Sauce Served with Mixed Greens...17

**Croque Madame add Sunny Egg...19**

## Leunig's Omelette Du Jour

Changes Daily  
Served with Mixed Greens & Fruit Salad...15

# Entrées

## Salade Niçoise

Seared Ahi Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions, Haricot Verts, Kalamata Olives, Capers, Roasted Potatoes, House Dressing & Parsnip Frites...22

## Beef Bourguignon

Beef Tips Braised in Red Wine, Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms with Roasted Garlic Mashed Potatoes & Haricot Verts...27

## Cavatappi Carbonara

Cavatappi Pasta, VT Chicken, Smoked Bacon, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce...26

## Veggie Carbonara

Cavatappi Pasta, Portobello Mushroom, Beyond Meat Crumbles, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce...26

## Tomato Jam Salmon

Pan Seared Salmon topped with Roasted Tomato & Golden Raisin Jam served with Roasted Garlic Mashed Potatoes & Sautéed Baby Spinach...25

## Steak Frites

Marinated Grilled Steak with Port Wine Demi-Glace, Horseradish Crème & French Fries...27



- CAN BE PREPARED GLUTEN FREE WITH MODIFICATIONS - PLEASE INFORM YOUR SERVER

\*\*FRENCH FRIES, HOME FRIES & CORN SHELLS ARE FRIED IN OIL THAT MAY CONTAIN FLOUR